



Gluten-free Christmas Cake

(based on a recipe in “The Art of Fine Baking”, by Paula Peck (1961) – Charlene Wight)

Day 1:

- Combine the following¹ in a large bowl:
 - 2½ c. (375 g) mixed, diced candied fruits
 - 1½ c. (225 g) thinly sliced candied pineapple
 - 1 c. (150 g) light sultana (golden) raisins
 - 1½ c. (225 g) black sultana raisins
 - 1½ c. (225 g) currants
 - 1 c. (300 g) thick fruit preserves (apricot or plum jam works well)
 - 1 tsp. (5 mL) vanilla
 - ½ c. (125 mL) Grand Marnier or other cognac
- Cover the bowl, and leave overnight at room temperature.

Day 2:

- Line three 9x5x3” (23x13x8 cm) loaf pans with parchment paper. You can also use shallower pans in different combinations; e.g., two 8” (20 cm) square pans.
- Set oven to 300 F (150 C, gas mark 2).
- Gather the rest of the ingredients:
 - 1 c. (100 g) hazelnuts (filberts), coarsely chopped
 - 1 c. (100 g) pecans, coarsely chopped
 - 6 eggs
 - 1 c. (225 g) brown sugar
 - 1 c. (225 g) butter
 - 2 c. (200 g) certified gluten-free oat flour²
 - ½ tsp. (2.5 mL) nutmeg
 - ½ tsp. (2.5 mL) ground cloves
 - 1 tsp. (5 mL) cinnamon
 - aluminium foil
 - cheesecloth
- Add the nuts to the fruit in the bowl and mix.
- Cream butter, flour, and spices together until light.
- Beat eggs and sugar together until fluffy and stir this into the butter/flour mixture.
- Pour batter over fruit and nuts and mix everything together quickly (use your hands!)
- Fill the pans 2/3 full and pat the batter down firmly.
- COVER EACH PAN WITH ALUMINIUM FOIL TO SEAL IN THE BATTER (this is critical – fruit cakes should be steamed, not really baked!)
- Bake cakes for 2 hours.



- Uncover the cakes and bake for another 40 minutes if you've used loaf pans or 30 minutes if you've used shallower pans (less time still if the pans are very small).
- Let cakes cool completely.

(At this point you can stop and leave the cakes overnight, if desired.)

- Lift the cakes out of the pans.
- Cut enough cheesecloth to wrap each cake well. Soak the cheesecloth in the same liqueur you used the first day and wrap each cake (or piece thereof). Overwrap with aluminium foil and store in plastic Ziploc-type bags at room temperature (somewhere relatively cool).
- Leave the cakes to sit for AT LEAST two weeks, preferably longer.

The cakes will last for at least a year at room temperature, as long as they remain wrapped in the alcohol-soaked cheesecloth.

¹ Metric measures may be slightly off.

² Certified GF oat flour is most often found in health food stores, or you can buy certified GF oat flakes and grind them in a food processor to make flour.